

MAKE IT!

Honey Mustard Cobb Salad

SERVES 4-6

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|---------------|---|----------------|-------------------------------------|
| 8 | cups mixed lettuces, washed | 4-6 | soft cooked eggs, peeled and halved |
| 1 | cup cherry tomatoes, halved | 4-6 | slices of bacon, cooked and chopped |
| 1 | avocado, thinly sliced | $\frac{1}{8}$ | cup American Spoon® |
| $\frac{1}{2}$ | red onion, thinly sliced | | Wildflower Honey Mustard |
| $\frac{1}{2}$ | cucumber, thinly sliced | $2\frac{1}{2}$ | tablespoons red wine vinegar |
| $\frac{1}{2}$ | cup radish, thinly sliced | 1 | teaspoon kosher salt |
| 4 | boneless chicken breasts, cooked and sliced | $\frac{1}{8}$ | cup vegetable oil |

Place the greens in the bottom of a large bowl and toss together with remaining vegetables. Add sliced chicken, eggs, and bacon.

For the dressing, whisk together the Wildflower Honey Mustard, vinegar, and salt in a small bowl. Slowly drizzle in the oil, whisking until the dressing becomes creamy.

Drizzle dressing over salad to serve.



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